

# **VACQUEYRAS**





# Yolande, AOC Vacqueyras, Rouge, 2022

AOC Vacqueyras, Vallée du Rhône, France

A refined and delicate Vacqueyras red wine.

# **PRESENTATION**

A tribute cuvée to grandmother Yolande, a gentle matriarch with a heart of gold.

### THE VINTAGE

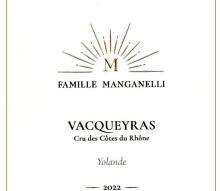
Drought and heatwave characterized the year 2022, resulting in a very healthy but early harvest.

#### **TERROIR**

The terroir consists of various small parcels with soils ranging from fine sand or clay to marl, as well as pebbles and scree.

### **HARVEST**

Mid-September



# WINEMAKING

Stainless steel tank fermentation, assembled at harvest.

# **VARIETALS**

Grenache noir 70%, Syrah 30%

14 % VOL.

# TECHNICAL DATA

Production volume: 2500

Surface area of the vineyard: 2 ha

Yield: 25 hL/ha

Age of vines: 40 years old



# SERVING

Serve at 17°C.

# AGEING POTENTIAL

3 to 5 years

# TASTING

Delicate on the palate, low in tannins.





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### VISUAL APPEARANCE

Deep red

# AT NOSE

Aromas of red fruits.

# ON THE PALATE

Silky tannins with notes of red fruits, offering a fresh mouthfeel.

# FOOD PAIRINGS

Veal tagine with olives, guinea fowl with rosemary, and Banon cheese.

# CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, French cuisine, White meat, Poultry

